. U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	45		CITY		
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		5/07/2000 Est. 003			Beer Tuvia			
FOREIGN PLANT REVIEW FORM			Maof Limited		i	COUNTRY ISRAEL		
NAME OF REVIEWER Dr. Faizur R. Choudry			IGN OFFICIAL li, Director & Dr. Michael Hir	ik	EVALUATION Acceptable X Acceptable Re-	Accompany		
CODES (Give an appropriate code for each r								
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	,	= Not Reviewed	O = Does not ap	pply	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 U	Formulations		55 ()	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materia	als	56 A	
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 O	
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	A 80	Product	transportation	32 A	Special label claim	าร	59 O	
Hand washing facilities	04 A	(d) Es	TABLISHMENT SANITATION PROGRA	.м	Inspector monitor	ing	60 A	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedu	ules	61 O	
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O	
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	s	63 O	
Pest control program	V 80	Waste disposal			Empty can inspection			
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O	
Temperature control	10 A	Animal identification 37,			Container closure	exam	66 O	
Lighting	11 A	Antemortem inspec. procedures 38 A			Interim container	handling	67 O 68 O	
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling			
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		O 63	
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant			
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	l - inspection	70	
Equipment approval	16 A	Conden	nned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTR			
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 A	Export product ide	entification	72 A	
Over-product ceilings	17 A	Returne	d and rework product	46 A	Inspector verificat	tion	73 A	
Over-product equipment	16 A		3. RESIDUE CONTROL		Export certificates	5	74 A	
Product contact equipment	10 M	Residue	program compliance	46	Single standard		75 A	
Other product areas (inside)	20 A	Samplin	ng procedures	17A	Inspection superv	ision	76 A	
Dry storage areas	21 1 M	Residue	reporting procedures	46 A	Control of securit	γ items	"A	
Antemortem facilities	i 22	Approv	al of chemicals, etc.	; 49 A	Shipment security	/ 	76 A	
Welfare facilities		Storage	and use of chemicals	, *	Species verification	on 	10	
Outside premises	24 4	•	PROCESSED PRODUCT CORTROL		"Equal to" status		. A	
(c) PRODUCT PROTECTION & HAND, end		Pre-bor	ning trim	``A	Imports		A	
Personal dress and habits	75 A	Boneles	ss meat reinspection	52 A				
Personal hygiene practices	26 A	Ingredi	ents identification	530			,	
Sanitary dressing procedures	`;; ,	Contro	of restricted ingredients	540			:	

	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	· ·
FOREIGN PLANT REVIEW FORM (reverse)	05/07/2000	Est. 003		Beer	
		Maof Limited		COUN ISRA	
NAME OF REVIEWER	NAME OF FORE		EVALUATION		
Dr. Faizur R. Choudry	Dr. Eliezer Ni	li, Director & Dr. Michael Hirik	Acceptable X	Acceptable/ Re-review	Unacceptable
COMMENTS					

- a. A product wrapping machine that was ready for use but not in use, in the packaging room, was observed with dried fat, meat and flaking paint. GOI officials took corrective actions immediately.
- b. Seams at the junctions of boning tables, stands, and numerous edible product container in the boning room, were not sealed completely.
- A build-up of dust, debris and feathers was observed on the floor, and covings on the walls and floor junctions were not sealed 21. properly to prevent the entrance of rodents and other vermin. Establishment officials ordered corrective actions immediately and proposed preventive measures to GOI inspection officials.
- Turkey carcasses were found with grease and rail dust in the boning room. Carcasses were not effectively trimmed for defects at 27. the pre-boning trim station. Establishment officials took corrective actions immediately.
- a. Turkey carcasses were contacting the work platform and employees' boots at the turkey transfer station in the cut-up room. 28. Establishment officials took corrective actions immediately and proposed modification to prevent recurrence.
- b. Edible product was contacting contaminated racks through the perforated bottoms of plastic containers in the boning room and coolers. Establishment officials proposed preventive measures to GOI inspection officials.
- Edible and inedible product containers were not identified in the boning and slaughter rooms. Establishment officials proposed corrective and preventive measures to GOI officials.

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U.S. DEPARTMENT OF AGRICULTURE POOL SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND N		CITY Asturat			
FOREIGN PLANT REVIEW FORM	05/1	16/2000	Milouof			COUNTRY ISRAEL		
NAME OF REVIEWER Dr. Faizur R. Choudry			ign official ili & Dr. Karol Vigvari			optable/ eview X Unacc		
CODES (Give an appropriate code for each of A = Acceptable M = Margin			l below) U = Unacceptable	N :	= Not Reviewed	O = Does not ap		
1. CONTAMINATION CONTROL		Cross contamination prevention			Formulations 55 0			
(4) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials			
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation			
Chlorination procedures	02 A	Product	reconditioning	31 A	Laboratory confirmation Label approvals			
Back siphonage prevention	EO A	Product	t transportation	32 A	Special label claim	าร	50 O	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROG	RAM	Inspector monitor	ing	60 A	
Sanitizers	05 M	Effectiv	re maintenance program	33 A	Processing schedules			
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equipm	nent	62 O	
Pestno evidence	o7 U	Operati	onal sanitation	35 M	Processing record	s	63 O	
Pest control program	08 M	Waste	disposal	36 A	Empty can inspection			
Pest control monitoring	09 A		2. DISEASE CONTROL	Filling procedures		65 O		
Temperature control	10 A	Animal identification			Container closure	exam	66 O	
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O 68 O	
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling			
Inspector work space	13 A	Human	Humane Slaughter		Incubation procedures		69	
Ventilation	14 A	Postmo	ortem inspec. procedures	41A	Process. defect actions plant			
Facilities approval	15 A	Postmo	ortem dispositions	42 A	Processing contro	l inspection	71 ₀	
Equipment approval	16 A	Conde	nned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPMEN	IT	Restric	ted product control	44 A	Export product ide	entification	72 A	
Over-product ceilings	17 U	Return	ed and rework product	45 N	Inspector verificat	tion	73 A	
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificates	3	74 A	
Product contact equipment	10 M	Residu	e program compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 M	Sampli	ng procedures	47 A	Inspection superv	rision	76 A	
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of securit	γ items	"A	
Antemortem facilities	22 A	Approv	val of chemicals, etc.	49 A	Shipment security	/	78 A	
Welfare facilities	23 A	Storeg	e and use of chemicals	*%	Species verification	on	0	
Outside premises	, 34 A		4 PROCESSED PRODUCT CONTRO	×	"Equal to" status		•°U	
(c) PRODUCT PROTECTION & HANDLING	a	Pre-bo	ning trim	`^	Imports		A A	
Personal dress and habits	25 A	Bonele	ss meat reinspection	`` ` `` A				
Personal hygiene practices	26 A	Ingred	ients identification	30				
Sanitary dressing procedures		Contro	of restricted ingredients	- ``o				
the state of the s			A	-/-		The second second second	~*	

FOREIGN PLANT REVIEW FORM (reverse)	05/16/2000	Est. 0005 Milouof		CITY . Asturat COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliezer Ni	ign official li & Dr. Karol Vigvari	EVALUATION Acceptable	cceptable/ X Unacceptable
COMMENTS:				

- 5. A sanitizer was not maintained at the required temperature in the chichen cut-up room. Establishment officials took corrective action immediately.
- 7, 8. a. Neither establishment personnel nor GOI inspection officials had adequate knowledge of or control over the use of insecticides and rodenticides by the contracted pesticide company "Lenglive Eitan Sanitation and Pesticide Control, Limited".
- b. Gaps at the bottom and sides of door openings to the outside at the junction of walls and ceilings were not sealed properly in the shipping room and the entrance to employees' locker room to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective and preventive measures to GOI officials.
- 17. Dripping condensate, from overhead refrigeration units, ducts, and ceilings that were not cleaned/sanitized daily, was falling onto exposed edible product, and packaged boxes of meat in the coolers, cut-up room, packaging room, shipping room, and slaughter room. Neither establishment personnel nor GOI inspection officials took corrective actions.
- 18. Overhead beams and supports between the freezer and shipping rooms, ceilings in the mechanical deboning room, and electrical cables in the cut-up and packaging rooms were observed with accumulations of dust, dirt, extraneous material, and flaking paint.
- 19. In the product packaging and mechanical deboning rooms, conveyor belts were found with grease and deep cuts, and were extensively deteriorated; racks used for un-packaged and packaged product were observed with dried fat, meat, and extraneous material.
- 20. a. All chutes for edible product between cut-up and packaging rooms did not have smooth surfaces and were cracked.
 - b. Packaging material was stored underneath steps and was not protected to prevent any fallout.
 - c. A buildup of dust and debris was observed at the entrance to the carton conveyor chutes in the dry storage room.
- 28. a. Water was leaking from an overhead pipe onto a chicken rack at the hock cutter station. Establishment officials corrected immediately.
- b. A carron conveyor passing over exposed product areas in the cut-up and packaging rooms, was not protected to prevent any fallout onto the product underneath.
- 34, 35. The daily pre-operational and operational SSOPs records did not reflect the actual sanitary conditions observed in the establishment.
- 43. Edible and inedible product containers were not identified in the slaughter and cut-up room. Establishment officials ordered immediate correction.
- 80. Because of product gross contamination, failure of a single standard for daily pre-operational and operational SSOPs/equivalent programs and procedures, and inadequate control over pest control programs, the sanitation status of this establishment is not equivalent to that required in the U.S. program. All the above discrepancies were discussed with Dr. Eliezer Nili, Director, Control of Animal Products and Dr. Karol Vigvari, Area Supervisor, Northern District, and they agreed to remove Establishment 5 from the list of establishments eligible to export poultry and poultry products to the United States, effective May 16, 2000.

U.S. EEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM NAME OF REVIEWER Dr. Faizur R. Choudry	05/0 NAMI Dr. I	8//2000	Est. 009 Of Hagalil Limited	AE.		CITY Kiryat Shmona COUNTRY			
NAME OF REVIEWER	NAM Dr. I				. :	COUNTRY			
	Dr. I	C OF FORE			ISRAEL				
	review		ign official li & Dr. Karol Vigvari			ceptable/ review Unacc	eptable		
CODES (Give an appropriate code for each A = Acceptable M = Margin	ally Ac	item listed ceptable	m listed below) ptable						
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 M	Formulations 55 0				
(4) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials				
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 O		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims				
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monitor	ring	60 A		
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O		
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	ment	62 O		
Pestno evidence	07 M	Operati	onal sanitation	35 A	Processing record	ls	63 O 64 O		
Pest control program	98 A	Waste disposal							
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O		
Temperature control	10 A	Animal identification			Container closure	exam	66 O		
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O		
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing f	nandling	68 O		
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures				
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant				
Facilities approval	15 A	Postmo	ortem dispositions	42 A	Processing control inspection 70				
Equipment approval	16 A	Conder	nned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTROL				
(b) CONDITION OF FACILITIES EQUIPMEN	(T	Restric	ted product control	44 A	Export product id	entification	72 A		
Over-product ceilings	17 M	Return	ed and rework product	46 A	Inspector verifica	tion	73 A		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	s	74 A		
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A		
Other product areas (inside)	20 A	Sampli	ng procedures	47 A	Inspection superv	rision	76 A		
Dry storage areas	21 M	Residu	e reporting procedures	48 A	Control of securit	y items	17A		
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment securit	Y	78 A		
Welfare facilities	23 A	Storag	e and use of chemicals	50 A	Species verificati	on	79 O		
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A		
(c) PRODUCT PROTECTION & HANDLIN		Pre-bo	ning trim	51 A	Imports		81 A		
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			ļ <u>.</u>		
Personal hygiene practices	26 A	Ingredi	ents identification	53 O			ļ		
Sanitary dressing procedures	27 A	Contro	l of restricted ingredients	54					

FOREIGN PLANT REVIEW FORM (reverse)	05/08//2000	ESTABLISHMENT NO. AND NAME Est. 009 Of Hagalil Limited	CITY Kiryat Shmona COUNTRY ISRAEL
NAME OF REVIEWER	NAME OF FORE	ign official	ceptable/
Dr. Faizur R. Choudry	Dr. Eliezer Ni	Ii & Dr. Karol Vigvari	review Unacceptable

COMMENTS:

- 17. Dripping condensate from ceilings that were not cleaned/sanitized daily was falling onto product in the boning room. Establishment officials were prompt in taking corrective actions and proposed preventive measures to GOI inspection officials.
- 7/21. a. A buildup of dust and debris was observed on the floor and some packaging materials were stored on the floor in the dry storage room and gaps at the bottom of door were not protected to prevent the entrance of rodents and other vermin in the dry storage room.
- b. There was no door to separate the slaughter room from the product receiving and water pump room to prevent the entrance of rodents and other vermin. (No evidence of rodents and other vermin was observed in the slaughter and boning rooms). Establishment officials proposed preventive measures to GOI inspection officials.
- 28. Cleaned edible product containers were passing through dirty plastic strip curtains from the container washing room to the boning room. Establishment officials corrected immediately.
- 43. Edible and inedible product containers were not identified in the slaughter and boning rooms.

ALC DESCRIPTIONS OF ACRICIA TURE	000	W DATE	ESTABLISHMENT NO. AND NAI	40				
U.S. DEPARTMENT OF AGRICULTURE FOOL SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS			Shlomi					
FOREIGN PLANT REVIEW FORM	03/	15/2000	Soglowek (Shlomi) Limited			COUNTRY		
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION	<u> </u>		
Dr. Faizur R. Choudry	l		li & Dr. Karol Vigvari	-	Acceptable X Acc	eview Unec	ceptable	
CODES (Give an appropriate code for each of A = Acceptable M = Margin			U = Unacceptable	N	= Not Reviewed	O = Does not a	poly	
1. CONTAMINATION CONTROL		Cross contamination prevention 28 M Formulation			Formulations		55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials			
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 O	
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	A	Product	transportation	32 A	Special label claims			
Hand washing facilities	04 A	(d) ES	STABLISHMENT SANITATION PROGRA		Inspector monitor	ing	60	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules			
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipo	nent	62 O	
Pestno evidence	07 M	Operation	onal sanitation	35 A	Processing record	S	63 O	
Pest control program	06 A	Waste	disposal	36 A	Empty can inspection			
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O	
Temperature control	10 A	Animal	identification	37 A	Container closure	exam	66 O	
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O 68 O	
Operations work space	12 A	Antemortem dispositions			Post-processing handling			
Inspector work space	13 A	Humane Slaughter			Incubation procedures			
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant			
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection			
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	x	
(6) CONDITION OF FACILITIES EQUIPMEN	T	Restrict	ed product control	44 A	Export product ide	entification	72 A	
Over-product ceilings	17 M	Returne	d and rework product	45 N	Inspector verificat	ion	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A	
Product contact equipment	10 A	Residue	program compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection supervi	ision	76 A	
Dry storage areas	21 M	Residue	reporting procedures	48 A	Control of security	r items	"A	
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security		78 A	
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	, 7° , 0	
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		***	
(a) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		, 81A	
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A				
Personal hygiene practices	26 A	Ingredie	ents identification	53				
Sanitary dressing procedures	27 M	Control	of restricted ingredients	540			i	

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)	05/15/2000	ESTABLISHMENT NO. AND NAME Est. 0019 Soglowek (Shlomi) Limited		CITY Shlor Coun ISRA	TRY
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliezer Ni	IGN OFFICIAL Ii & Dr. Karol Vigvari	EVALUATION Acceptable X	Acceptable/ Re-review	Unacceptable
COMMENTS:					

- 7. Gaps at the bottoms of door in the product shipping room, were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials ordered immediate correction.
- 17. Condensate from ceilings that were not cleaned/sanitized daily was dripping in the chicken cut-up room and cooler. No product was underneath at the time of the audit. Establishment officials proposed preventive measures to prevent recurrence to GOI inspection officials.
- 21. A buildup of dust and debris was observed at the entrance to the carton conveyor chutes in the dry storage area. Establishment officials ordered immediate correction.
- 27. Several turkey carcasses were found with grease contamination in the boning room. Establishment officials took corrective actions immediately.
- 28. a. Turkey carcasses were contacting a contaminated hose at the eviscerating line in the slaughter room.
- b. A cleaning rod for the turkey thoracic cavity was contacting the contaminated trough during rinsing prior to reuse. Establishment officials corrected both deficiencies immediately.

U.S. DEPARTMENT OF AGRICULTURE POOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		WDATE	ESTABLISHMENT NO. AND	D NAME		CITY Beit Herut			
FOREIGN PLANT REVIEW FORM	05/1	14/2000	Est. 0052 Hod Lavan Limited				COUNTRY ISRAEL		
NAME OF REVIEWER			IGN OFFICIAL			EVALUATION	· · · · · · · · · · · · · · · · · · ·		
Dr. Faizur R. Choudry						X Acceptable Acceptable/ Re-review Unacceptable			
CODES (Give an appropriate code for each of A = Acceptable M = Margin			U = Unacceptable		N =	Not Reviewed	O = Does not a	рріу	
1. CONTAMINATION CONTROL		Cross contamination prevention			28 M	Formulations			
(4) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	2	29 A	Packaging materials			
Water potability records	01 A	Product	handling and storage	3	30 A	Laboratory confirmation			
Chlorination procedures	02 A	Product	reconditioning	3	31 A	Label approvals			
Back siphonage prevention	03 A	Product	transportation	3	32 A	Special label claims 5			
Hand washing facilities	04 A	(q) E:	STABLISHMENT SANITATION PE			Inspector monitor	ing	60	
Sanitizers	05 A	Effectiv	e maintenance progran	n 3	33 A	Processing schedu	ules	61 A	
Establishments separation	06 A	Preope	ational sanitation	3	34 A	Processing equipr	ment	62 A	
Pestno evidence	07 A	Operati	onal sanitation	3	35 A	Processing record	ls	63 A	
Pest control program	90 A	Waste disposal			36 A	Empty can inspection			
Pest control monitoring	09 A	2. DISEASE CONTROL				Filling procedures		65 O	
Temperature control	10 A	Animal identification			³7 O	Container closure	exam	66 O	
Lighting	11 A	Antemortem inspec. procedures			O 0	Interim container	handling	67 O	
Operations work space	12 A	Antemortem dispositions			30 O	Post-processing handling			
Inspector work space	13 O	Humane Slaughter			ဗိ	Incubation procedures		69 O	
Ventilation	14 A	Postmo	rtem inspec. procedure		10	Process. defect actions plant			
Facilities approval	15 A	Postmo	rtem dispositions	4	°0	Processing contro	l - inspection	71 A	
Equipment approval	16 A	Conder	nned product control	1	43 A	5. COMPLIANCE/ECON, FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product control	4	6	Export product ide	entification	72 A	
Over-product ceilings	17 M	Returne	ed and rework product	1	45 N	Inspector verificat	tion	73 A	
Over-product equipment	16 A		3. RESIDUE CONTROL			Export certificates	3	74 A	
Product contact equipment	10 A	Residue	e program compliance	1	O	Single standard		75 A	
Other product areas (inside)	20 M	Sampli	ng procedures	1	6	Inspection superv	ision	76 A	
Dry storage areas	21 1 A	Residu	e reporting procedures	•	6 0	Control of security	y items	"A	
Antemortem facilities	()	Approv	al of chemicals, etc.	1	49	Shipment security	1	78 A	
Welfare facilities	`?? *	Storage	and use of chemicals	•	50 A	Species verification	on	70 A	
Outside premises	74		I. PROCESSED PRODUCT CONT	TROL		"Equal to" status		40 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim		51 O	Imports		Ø1 A	
Personal dress and habits	7	Bonele:	ss meat reinspection	j	\$2 .A				
Personal hygiene practices	×	Ingredi	ents identification		53 A				
Sanitary dressing procedures	· o	Contro	of restricted ingredien	ts (54 A	· ÷ · -		<u> </u>	

FOREIGN PLANT REVIEW FORM (reverse)	05/14/2000	ESTABLISHMENT NO. AND NAME Est. 0052 Hod Lavan Limited		CITY Beit Herut COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliezer Ni	ign official kli & Dr. Karol Vigvari	EVALUATION X Acceptable Re	ceptable/ Unacceptable
COMMENTS				

COMMENTS:

- Dripping condensate from overhead refrigeration units and ceilings that were not cleaned/sanitized daily was falling onto 17. packaged meat boxes and edible product containers covered with plastic in the defrosting and packaging rooms. Establishment officials ordered immediate correction and proposed preventive measures to prevent recurrence to GOI inspection officials.
- Dripping water from a rusty ice machine frame that was not cleaned/sanitized daily was falling into the ice container. Establishment officials ordered immediate correction and proposed preventive measures to prevent recurrence to GOI inspection officials.
- An establishment employee was not washing his hands before handling edible product after using dirty equipment to open a 28. grinding machine. Establishment officials corrected immediately.

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CLS, DEPARTMENT OF AGRICULTURE FOOD, SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EW DATE	ESTABLISHMENT NO. AND NAN		CITY Kibbutz Yehian		
FOREIGN PLANT REVIEW FORM	05/	15/2000	Est. 104 Yehiam Meat Products			COUNTRY ISRAEL	
NAME OF REVIEWER Dr. Faizur R. Choudry			I IGN OFFICIAL II & Dr. Karol Vigvari			eptable/	
CODES (Give an appropriate code for each of	eview	item listed	l below)	··:		review Uneco	Coptable
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable		= Not Reviewed O = Does not apply		
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	26 A	Formulations	\$5 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	A 80	Product	transportation	32 A	Special label claims 5		
Hand washing facilities	04 A	(q) E:	STABLISHMENT SANITATION PROGRA	M	Inspector monitor	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ls	63 A
Pest control program	08 A	Waste disposal			Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 ()
Temperature control	10 A	Animal identification			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 O	Humane Slaughter		40			69 O 70 O
Ventilation	14 A	Postmo	rtem inspec. procedures	410	Process. defect actions - plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection 71		
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	
(6) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ted product control	140	Export product id	entification	72 A
Over-product ceilings	17 M	Returne	ed and rework product	45 N	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	\$	74 A
Product contact equipment	10 A	Residue	program compliance	46	Single standard		75 A
Other product areas (inside)	20 M	Samplin	ng procedures	10	Inspection superv	rision	76 A
Dry storage areas	21 A	Residue	e reporting procedures	46 O	Control of securit	y items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	40 A	Shipment security	1	76 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	on	70 A
Outside premises	24 A	•	PROCESSED PRODUCT CONTROL		"Equal to" status		#0 A
(a) PRODUCT PROTECTION & HANDLING	·	Pre-bor	ning trim	51	Imports		61 A
Personal dress and habits	25 A	Bonele:	ss meat reinspection	52			<u> </u>
Personal hygiene practices	26 A	Ingred	ents dentification	53 A			<u> </u>
Sanitary dressing procedures	27	Contro	of restricted ingredients	54 A			1

FOREIGN PLANT REVIEW FORM (reverse)	05/15/2000	ESTABLISHMENT NO. AND NAME Est. 104 Yehiam Meat Products		COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliezer Ni	IGN OFFICIAL 1i & Dr. Karol Vigvari	EVALUATION X Accoptable Re	ceptable/ Unacceptable
COMMENTS				

- Dripping condensate from overhead refrigeration units, and ceilings that were not cleaned/sanitized daily in two coolers, was 17. falling onto packaged meat product. Establishment officials ordered immediate correction and proposed corrective measures to prevent recurrence to GOI inspection officials.
- Processed product packaging machines were too close to an open drain with running water, with a potential for splash 20. contamination from drain water. Establishment officials proposed preventive measures to GOI inspection officials.

			Y				
U.S. DEPARTMENT OF AGRICULTURE ROOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	,	VIEW DATE ESTABLISHMENT NO. AND NAME 5/09/2000 Est. 0108			Beit Shean		
FOREIGN PLANT REVIEW FORM	05/0	09/2000 Est. 0108 Of Tov - Meat Industry				COUNTRY	
NAME OF REVIEWER Dr. Faizur R. Choudry	NAMI Dr. E	ME OF FOREIGN OFFICIAL Eliczer Nili & Dr. Karol Vigvari Eliczer Nili & Dr. Karol Vigvari				ceptable/ review Unacc	eptable
CODES (Give an appropriate code for each r A = Acceptable M = Margin	eview ally Ac	item listed ceptable	l below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	
1. CONTAMINATION CONTROL		Cross contamination prevention 26		1 1	Formulations		55 A
(4) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		
Water potability records	01 A	Product	t handling and storage	30 A	Laboratory confirmation		
Chlorination procedures	O2 A	Product	t reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Product	t transportation	32 A	Special label claims		
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR		Inspector monitoring		
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing schedules		
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipment		
Pestno evidence	07 A	Operati	ional sanitation	35 A	Processing records		
Pest control program	06 A	Waste	disposal	36 A	Empty can inspection Filling procedures		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		
Temperature control	10 A	Animal	identification	37 O	Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 O	Humane Slaughter		40	Incubation procedures		60
Ventilation	14 A	Postmortem inspec. procedures		10	3		70 O
Facilities approval	16 A	Postmortem dispositions 42 Processing		Processing contro	ol inspection	71 A	
Equipment approval	16 A	Conde	Condemned product control 43 c		5. COMPLIANCE/ECON, FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restric	ted product control	40	Export product identification		72 A
Over-product ceilings	17 A	Return	ed and rework product	45 N	Inspector verifica	tion	73 A
Over-product equipment	16 A		3. RESIDUE CONTROL		Export certificates		74 A 76 A
Product contact equipment	11%	Residu	e program compliance	46	Single standard		
Other product areas (inside)	20 A	Sampling procedures		470	Inspection supervision		
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items		77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49	Shipment security		76 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verificati	on	70 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		
(a) PRODUCT PROTECTION & HANDLING	<u> </u>	Pre-bo	ning trim	51	Imports		61 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			<u> </u>
Personal hygiene practices	26 A	Ingred	ients identification	\$3 A			<u>:</u>
Sanitary dressing procedures	27	Control of restricted ingredients		1 °4			1

FOREIGN PLANT REVIEW FORM (reverse)	05/09/2000	ESTABLISHMENT NO. AND NAME ESt. 0108 Of Tov - Meat Industry		CITY Beit Shean COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliczer Ni	IGN OFFICIAL Ii & Dr. Karol Vigvari	EVALUATION X Acceptable	eptable/ Unacceptable
COLUMNICATEC.				

COV	64 A	-	~~
COM	w	CIV	. 1 3

Edible and inedible product containers were not identified in the processing room. Establishment officials ordered immediate 43. correction and proposed preventive measures to GOI inspection officials.

								
U.S. DEPARTMENT OF AGRICULTURE POÙ SAFETY AND MISPECTION BERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. A	MAN ON	Ξ.		CITY Kibbutz	
FOREIGN PLANT REVIEW FORM	05/1	1/2000	Est. 186 Sea-Chef				COUNTRY	
NAME OF REVIEWER			IGN OFFICIAL			EVALUATION		
Dr. Faizur R. Choudry	1		li & Dr. Karol Vigvari	 		X Acceptable Acc	eptable/ oview Unacc	coptable
CODES (Give an appropriate code for each r A = Acceptable M = Margin			U = Unaccepta	ble	N =	Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		l Croce contamination ecoloption			28 A	Formulations		
(4) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials			
Water potability records	01 A	Product handling and storage			30 A	Laboratory confirmation		
Chlorination procedures	02 A	Product reconditioning			31 A	Label approvals s		
Back siphonage prevention	03 A	Product transportation			32 A	Special label claims 5		
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRA			A	Inspector monitoring 6		
Sanitizers	05 A	Effectiv	e maintenance progr	am	У	Processing schedules 6		
Establishments separation	06 A	Preoper	ational sanitation		34 A	Processing equipment 6		
Pestno evidence	07 A	Operati	onal sanitation		35 A	Processing records 6		
Pest control program	08 A	Waste disposal			36 A	Empty can inspection 6		
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures		
Temperature control	10 A	Animal identification			37Q	Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			36 O	Interim container handling		
Operations work space	12 A	Antemortem dispositions			39 O	Post-processing handling		
Inspector work space	13 O	Humane Slaughter		1	40 O	Incubation procedures		0
Ventilation	14 A	Postmortem inspec. procedures		ıres	41 O	Process. defect actions - plant		70
Facilities approval	15 A	Postmortem dispositions			42	Processing control - inspection		71 A
Equipment approval	16 A			5. COMPLIANCE/EC	E/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ted product control		44	Export product identification		72 A
Over-product ceilings	17 A	Returned and rework product		45 N	Inspector verification		73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates			
Product contact equipment	10 A	Residue program compliance		9	40	Single standard		
Other product areas (inside)	20 A	Sampling procedures			470	Inspection supervision		
Dry storage areas	21 A	Residue reporting procedures			46	Control of security items		
Antemortem facilities	22 O	Approval of chemicals, etc.			40	Shipment security		
Welfare facilities	23 A	Storage and use of chemicals		60 A	Species verification		70 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 A	
(a) PRODUCT PROTECTION & HANDLING)	Pre-boning trim			51 O	Imports		81 A
Personal dress and habits	25 A	Bonele:	ss meat reinspection		52 A			
Personal hygiene practices	26 A	Ingredi	ents identification		\$3 A			
Sanitary dressing procedures	270	Control of restricted ingredients			\$4 .A			<u> </u>

REVIEW DATE ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)	05/11/2000	Est. 186 Sca-Chef	Kibbutz Country ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Eliczer Ni	ign official II & Dr. Karol Vigvari	copteble/

COMMENTS: